

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 2/12/2015      **Business ID:** 115591fe  
**Business:** FUTBOL CLUB EATERY & TAP  
 12030 Blue Valley Parkway  
 12030 BLUE VALLEY PKWY  
 OVERLAND PARK, KS 66213

**Inspection:** 35001678  
**Store ID:**  
**Phone:** 9135634625  
**Inspector:** KDA35  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/12/15	11:20 AM	01:35 PM	2:15	0:10	2:25	0	
Total:			2:15	0:10	2:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 5

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .. p .. .. ..

**Employee Health**

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
 p .. .. .. ..  
 p .. .. .. ..

**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
	5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	..	p	..	..	p	..
<i>Fail Notes</i>	2-301.14(F) <i>P - Wash Hands (Prevent Cross Contamination) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and during FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks</i> <i>[Employee handled raw chicken with gloved hands, removed gloves and put on new gloves without a hand wash. COS: Employee self corrected by washing hands at the hand sink.]</i>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	p	..	..	p	..
<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.</i> <i>[Employee handled ready to eat carrots with bare hands. COS: Employee self corrected and put on gloves and education about bare hand contact. ]</i>						
	8. Adequate handwashing facilities supplied and accessible.	..	p	..	..	p	..
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.</i> <i>[Employee and person in charge observed rinsing tomatoes and pouring out chemicals in the hand sink. COS: Education about hand sink use. ]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p	..	..	..	..	..
	10. Food received at proper temperature.	..	..	p	..	..	..
	11. Food in good condition, safe and unadulterated.	..	p	..	..	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.</i> <i>[One container of moldy strawberries found inside of the walk in cooler. COS: Strawberries discarded. ]</i>						
	12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	p	..	..	..	..	..
	14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	..	..
<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[Dishes stored as clean in the back of the establishment have the date marking stickers still attached to dishes (20-30) dishes. The dicer stored as clean with food debris on the blade. ]</i>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Protection from Contamination

Y N O A C R

- Fail Notes* | 4-602.11(E)(4) *Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.*  
[Mold in soda nozzles in the bar. ]
- 4-602.12(B) *Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.*  
[Top and bottom cavities of the front microwave contain dried food debris. ]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p .. .. .

## Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

p .. .. .

***This item has Notes. See Footnote 1 at end of questionnaire.***

17. Proper reheating procedures for hot holding.

p .. .. .

18. Proper cooling time and temperatures.

.. .. p .. ..

19. Proper hot holding temperatures.

.. p .. .. p ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

- Fail Notes* | 3-501.16(A)(1) *P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.*  
[At the steam table there were black beans, taco beef, and queso hot holding at 120, 126, and 130, respectively. COS: Items reheated to 165 or above, verified by inspector.]

20. Proper cold holding temperatures.

p .. .. .

***This item has Notes. See Footnote 3 at end of questionnaire.***

21. Proper date marking and disposition.

.. p .. .. p ..

- Fail Notes* | 3-501.18(A)(1) *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.*  
[Inside of the walk in cooler there was queso dip and taco beef with a preparation date of 2/4 held longer than 7 days. COS: discarded. ]

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Potentially Hazardous Food Time/Temperature

Y N O A C R

*Fail Notes* 3-501.18(A)(2) P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.  
[In the front reach in cooler there was milk with no date of opening. COS: Identified by the manager as opened Saturday morning. Dated.]

22. Time as a public health control: procedures and record.

.. .. p .. ..

## Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. .. p .. ..

## Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. p .. ..

## Chemical

Y N O A C R

25. Food additives: approved and properly used.

p .. .. ..

26. Toxic substances properly identified, stored and used.

.. p .. .. p ..

*Fail Notes* 7-102.11 Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.  
[Three bottles containing yellow and clear liquids with no label. COS: One could not be identified so it was discarded. The other was identified as degreaser and label. The last was not identified and removed from use. ]

7-201.11(A) P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.  
[Silicone grease stored on a shelf in the back of the establishment next to oregano spices. COS: removed. ]

## Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. p .. ..

## GOOD RETAIL PRACTICES

### Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. .. p .. ..

29. Water and ice from approved source.

p .. .. ..

30. Variance obtained for specialized processing methods.

.. .. p .. ..

### Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

p .. .. ..

32. Plant food properly cooked for hot holding.

.. .. p .. ..

33. Approved thawing methods used.

p .. .. ..

34. Thermometers provided and accurate.

.. p .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control			Y	N	O	A	C	R
<i>Fail Notes</i>	4-302.12(A)	<i>Pf - Food Temperature Measuring Devices (Provided &amp; Accessible)</i> <b>FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures.</b> <i>[No probe or infrared thermometer on site for food temperature use.]</i>						
Food Identification			Y	N	O	A	C	R
	35. Food properly labeled; original container.		p	..	..	..	..	..
Prevention of Food Contamination			Y	N	O	A	C	R
	36. Insects, rodents and animals not present.		p	..	..	..	..	..
	37. Contamination prevented during food preparation, storage and display.		p	..	..	..	..	..
	38. Personal cleanliness.		p	..	..	..	..	..
	39. Wiping cloths: properly used and stored.		..	p	..	..	..	..
<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i> <i>[One wet wiping cloth stored on the cook line counter top.]</i>						
	40. Washing fruits and vegetables.		p	..	..	..	..	..
Proper Use of Utensils			Y	N	O	A	C	R
	41. In-use utensils: properly stored.		p	..	..	..	..	..
	42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	..	..	..	..
<i>Fail Notes</i>	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i> <i>[Stainless steel pans stored as clean are nested while remaining wet.]</i>						
	43. Single-use and single-service articles: properly used.		p	..	..	..	..	..
	44. Gloves used properly.		..	..	..	p	..	..
Utensils, Equipment and Vending			Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	..	..	p	..
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i> <i>[One spatula found above the three compartment sink with chipped edges. COS: Discarded.]</i>						
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p	..	..	..	..	..
	46. Warewashing facilities: installed, maintained, and used; test strips.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>								
	47. Non-food contact surfaces clean.		p	..	..	..	..	..
Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p	..	..	..	..	..
	49. Plumbing installed; proper backflow devices.		p	..	..	..	..	..
	50. Sewage and waste water properly disposed.		p	..	..	..	..	..
	51. Toilet facilities: properly constructed, supplied and cleaned.		..	p	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Physical Facilities

Y N O A C R

*Fail Notes* | 5-501.17 | *A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.  
[No covered receptacles inside of the women's restrooms for sanitary napkins.]*

52. Garbage and refuse properly disposed; facilities maintained.

p .. .. .

53. Physical facilities installed, maintained and clean.

.. p .. .. .

***This item has Notes. See Footnote 5 at end of questionnaire.***

*Fail Notes* | 6-501.11 | *PHYSICAL FACILITIES shall be maintained in good repair.  
[Ceiling tile missing from ceiling above the ice machine. 6 cracked tile in the back of the establishment next to the walk in cooler and freezer.]*

6-501.114(A) | *Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used.  
[Large mixer with for sale sign stored in the back of the establishment.]*

6-501.12(A) | *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.  
[Food debris and dirt on the floor all over the back of the establishment as follows: behind the equipment in the back of establishment, under equipment on the cook line, and behind the equipment on the cookline.]*

54. Adequate ventilation and lighting; designated areas used.

.. p .. .. .

*Fail Notes* | 6-202.11(A) | *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.  
[One cracked light shield in the back of the establishment.]*

## Administrative/Other

Y N O A C R

55. Other violations

p .. .. .

## EDUCATIONAL MATERIALS

The following educational materials were provided | p

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

183-chicken breast

## **Footnote 2**

### **Notes:**

Steam well

141-meat balls

## **Footnote 3**

### **Notes:**

Salad make table

41-chicken salad/ 41-chicken

Walk in cooler

39-taco beef

Ice bath

42-cole slaw

Front reach in cooler

39-milk

Pizza reach in drawers

39-ground beef

## **Footnote 4**

### **Notes:**

Dishwasher

100ppm Chlorine

## **Footnote 5**

### **Notes:**

Inspector spoke with old kitchen manager and person in charge and recommend a thorough deep cleaning for establishment.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 2/12/2015      **Business ID:** 115591fe

**Business:** FUTBOL CLUB EATERY & TAP

12030 Blue Valley Parkway  
12030 BLUE VALLEY PKWY  
OVERLAND PARK, KS 66213

**Inspection:** 35001678

**Store ID:**

**Phone:** 9135634625

**Inspector:** KDA35

**Reason:** 01 Routine

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### ACTIONS

Number of products Voluntarily Destroyed 3

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product strawberries Qty 2 Units lbs Value \$ \_\_\_\_\_

Description molded

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Queso Qty 3 Units lbs Value \$ \_\_\_\_\_

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Taco beef Qty 5 Units lbs Value \$ \_\_\_\_\_

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A



## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 2/12/2015      **Business ID:** 115591fe

**Business:** FUTBOL CLUB EATERY & TAP

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/23/15

Inspection Report Number 35001678

Inspection Report Date 02/12/15

Establishment Name FUTBOL CLUB EATERY & TAP

Physical Address 12030 BLUE VALLEY PKWY City OVERLAND PARK

12030 Blue Valley Parkway Zip 66213

Additional Notes  
and Instructions

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